

# LUNCH

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## SANDWICHES

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<b>Fish Butty</b>   Black Sheep Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer	9
<b>Coconut Curried Chickpea &amp; Sweet Potato Wrap</b> (V)   Mango Chutney & Baby Spinach	8
<b>Smoked Ham Melt</b>   Smoked Ham, Swiss cheese, Caramelised Onions on Toasted Focaccia	9
<b>Goats Cheese &amp; Roasted Mediterranean Vegetables (V)</b>   Pesto on Toasted Focaccia	9

*All served with a little dressed salad. Add Chunky or Skinny Fries for 4*

## LIGHT BITES

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<b>Chargrilled Yorkshire Wolds Chicken Breast (GF)</b>   Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing	12
<b>Yorkshire Ploughman's</b>   Mature Cheddar Cheese, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham	12
<b>Haddock Fishcakes (GF)</b>   English Spinach, Lemon & Baby Capers Beurre Blanc	10
<b>The Benedict's</b>   Your choice of Ham/smoked salmon or spinach on a toasted English muffin, poached eggs, and hollandaise sauce	10
<b>Mushrooms on toast</b>   Chestnut mushrooms, crème fraiche, tarragon, toasted sourdough, lemon & herb crumb	9
<b>Mexican Eggs</b>   Fried eggs, avocado & tomato salsa, chipotle chilli flakes, cheddar cheese, toasted sourdough	10

## DESSERT

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<b>Sticky Toffee Pudding</b>   Butterscotch Sauce, Black Treacle Ice Cream	7.5
<b>Clementine &amp; Chocolate Mousse</b> (V)   Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
<b>Affogato</b>   Vanilla Ice Cream, Hot Espresso, Biscotti	6.5
<b>Pear Tarte Tatin</b>   (Please note this is baked to order) Caramel Sauce, Candied Pecans, Vanilla Bean Ice Cream	8.5
<b>Orange &amp; Almond Cake (GF)</b>   Crème Fraiche, Yorkshire Honey	8
<b>Northern Block Trio of Sorbet   Ice Cream (GF)</b>   Please ask for our selection	7

LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

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(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (V) VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.